



ALENTEJO - PORTUGAL
CORTES DE CIMA
FAMILY VINEYARDS

Homenagem a Hans Christian Andersen 2012

Cortes de Cima
Vinho Regional Alentejano

Varietal: 100% Syrah
Total Acids: 6.10
Final pH: 3.51
Total sugar: 1.0
Alcohol: 14%
Barrel Ageing: 8 months in French (85%) and American (15%) oak barrels

Grown, produced and bottled at the family estate
Bottled unfiltered and filtered in August 2013
Total production: 14.000 bottles (75cl)

Awards

- ◆ **Gold Medal** – Mundus Vini 2016
- ◆ **Silver Medal** – International Wine Challenge 2016

Ratings

92 – Wine Enthusiast
90 – Robert Parker
90 – Wine Spectator
17+ – Jancis Robinson

Reviews

“This is a beautifully perfumed wine, with violets and ripe juicy black fruits. It has a concentrated firm structure that puts the fruitiness on a pedestal and gives it shape and intensity.” – *Wine Enthusiast*

“Understated, fresh and beautifully focused, this is very appealing, a Syrah that has modest intensity of flavor, some focus and a lot of finesse...Overall, this graceful Syrah is nicely wrought.” - *Mark Squires, robertparker.com*

“Suave and refined, with plush cherry tart, plum and raspberry flavors that are creamy and well-spiced. Chocolate accents and plenty of cardamom notes on the finish.” - *Wine Spectator (Oct 31, 2016)*

“tannins fine and nicely dry” – *Julia Harding, Jancisrobinson.com*

Homenagem a Hans Christian Andersen

Three Danes have joined forces to create this special commemorative wine for the worldwide celebration in 2005 of the 200th anniversary of the birth of the Danish storyteller Hans Christian Andersen - Hans Kristian Jorgensen, the winegrower at Cortes de Cima in Portugal, along with his cousin Karen Blincoe, the graphic designer and her daughter Anna, the artist. In 1866 HC Andersen visited Portugal, which he referred to as 'the earthly paradise'. During his 3 month stay, he found inspiration for many stories, one of which 'The Toad' (original title - Skrubtudsen) has been incorporated into our label.

Harvest 2012

Harvest 2012, our 17th harvest. A record cold and dry winter, followed by a cold and wet spring. Superlative summer. All in all, a quality driven vintage!

Vinification

Made exclusively from selected Syrah grapes handpicked at optimum maturity from chosen sites in our own vineyards. Fermented without stems under temperature control, frequent delestage, followed

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by extended skin maceration to enhance varietal fruit characters, and to provide tannin structure and balance. Aged for 8 months in French (85%) and American (15%) oak barrels.

Our Winemaker's comments

Complex spicy, savoury fruit aromas with notes of tobacco, plums and prunes. Sweet, ripe fruit on the palate, good depth, richness and concentration. Very gastronomic.

Track Record

2011 Vintage - Gold Medal – Syrah du Monde 2015
2011 Vintage - Silver Medal – Intl Wine & Spirit Competition 2014
2011 Vintage - Silver Medal – Challenge International du Vin 2014
2011 Vintage - 92 (Cellar Selection) - *Wine Enthusiast*
2011 Vintage - 90 - Robert Parker/Mark Squires
2010 Vintage - 92 (Cellar Selection) - *Wine Enthusiast*
2010 Vintage - Gold Medal – Syrah du Monde 2013
2010 Vintage - Regional Portugal Trophy – Decanter Asia Wine Awards 2012
2010 Vintage - Gold Medal – Decanter Asia Wine Awards 2012
2010 Vintage - Silver Medal – Concours Mondial de Bruxelles 2013
2010 Vintage - Silver Medal – Intl Wine & Spirit Competition 2013
2010 Vintage - Silver Medal – Decanter World Wine Awards 2013
2009 Vintage - 92 (Cellar Selection) – *Wine Enthusiast*
2009 Vintage - Gold Medal (Top Ten) – Syrah du Monde 2012
2009 Vintage - Silver Medal - Intl Wine & Spirit Competition – UK 2012
2009 Vintage - Silver Medal – International Wine Challenge - London 2012
2008 Vintage - Silver Medal - Intl Wine & Spirit Competition – UK 2010
2008 Vintage - Silver Medal - International Wine Challenge - London 2010
2007 Vintage - Gold Medal - Challenge Intl. du Vin - Bordeaux 2010